

mains

- 'Hae mee tng' • wild-caught Indian white prawn** (*Penaeus indicus*) 28
 - prawn stock made with American lobster heads & Dungeness crab shells
- Fish soup • sliced wild-caught Indian threadfin** (*Leptomelanosoma indicum*) 28
 - Teochew-style fish stock prepared traditionally for 5 hours
- Chilled somen • wild-caught 'kanpachi' greater amberjack** (*Seriola dumerili*) 28
 - dry aged kanpachi slices, kanpachi ponzu, karasumi, somen
- Donabe • wild-caught Japanese flying squid** (*Todarodes pacificus*) 28
 - braised surume ika, grilled sliced indian squid, Tsukiakari rice
- Claypot 'tang hoon' • sliced wild-caught barramundi** (*Lates calcarifer*) 28
 - deep-fried barramundi slices, assam fish broth, glass noodle

for one

- Chilled Pacific cupped oyster** (*Crassostrea gigas*) size '3' - 1 piece 8
 - fermented green mango, chamomile mignonette, kaffir lime leaf oil
- Wild-caught Dungeness crab** (*Metacarcinus magister*) - **chawanmushi** 12
 - topped with Dungeness crab meat & house-made umami crab stock
- 'Hotate' yesso scallop** (*Mizuhopecten yessoensis*) - 1 piece 12
 - pan seared, scallop mantle & gonad emulsion, Meyer lemon purée
- Wild-caught sword razor shell** (*Ensis siliqua*) - 1 piece 16
 - blanched, drizzled with fish sauce, fried shallot, spring onion

to share

- Signature piquant rice vermicelli 'bee hoon'** - chilled 10
 - blanched, tossed in special sauce & topped with sakura ebi
- Signature water spinach 'kang kong'** - chilled 12
 - blanched, tossed in kalamansi juice, fried shallot oil, dried shrimp
- 'Pancake' of wild-caught Steenstrup's bay squid** (*Loliolus affinis*) 16
 - grilled a la plancha with grapeseed oil & crispy lattice
- Sugarloaf & 'kanpachi lardo' - greater amberjack** (*Seriola dumerili*) 26
 - pan-seared cabbage, anchovy butter, laksa leaf green goddess sauce
- Wild-caught American lobster** (*Homarus americanus*) - 500 g 60
 - grilled a la plancha, head butter sauce, braised leeks & wild garlic

